



LE PONT DE LA TOUR

Starters

Terrine 18.00

terrine of chicken, Morteau sausage and rabbit, sourdough toast, sauce gribiche 559kcal

Foie 22.00

ballotine of duck liver, cèpes, spiced plum preserve, toasted brioche 736kcal

Courgette 13.00 vg

chilled courgette and lemon thyme velouté, almonds, dried tomatoes, crème fraîche 354kcal

Tomate 15.00

salad of cows heart tomato and feta, sumac, marjoram, orange and tarragon vinaigrette 206kcal

Crabe 22.00

Cornish crab salad, brown shrimps, gem hearts, yuzu, green apple 474kcal

Huîtres

oysters, sauce mignonette

Ostra Regal 7.00 each *33kcal* | Porthilly 6.00 each *40kcal*

Homard 30.00 753kcal | 58.00 1220kcal

poached native lobster, mayonnaise

Crevettes 2.00 each

king prawns, sauce cocktail 302kcal

Plateau de fruits de mer 85.00

for two to share 1737kcal

add half poached lobster 30.00 753kcal

Caviar

King's caviar

sour cream, blinis

10g 311kcal | 30g 364kcal

Siberian 10gr 38.00 | 30gr 105.00

Golden Oscietra 10gr 39.00 | 30gr 120.00

Beluga 10gr 105.00 | 30gr 295.00

please note our bread and butter contains 328kcal

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

13.5% discretionary service charge will be added to your bill. Prices include VAT at current rate.



LE PONT DE LA TOUR

Main Courses

Homard 33.00 *1101kcal* | 65.00 *1551kcal*
roast native lobster, garlic butter, sauce choron

Morue 38.00
roast fillet of cod, kohlrabi and radish salad, chorizo dressing, saffron velouté 874kcal

Sole 49.50
Dover sole meunière, caper beurre noisette 974kcal

Gnocchi 25.00 v
parsley gnocchi, bergamot gel, chestnut mushrooms, sea vegetables salad 866kcal

Poulet rôti 32.00
lemon and thyme roast chicken, smoked ham, grelot onions, broad beans, pea and summer truffle velouté 1174kcal

Porc 34.00
grilled cutlet of pork, apricot, lardo di Colonnata, curry leaf, lightly spiced jus 1055kcal

Boeuf
30 day aged dry aged Cumbrian beef, roast gem lettuce, salsa verde, tomato relish, bearnaise sauce

220g Bavette 34.00 1187Kcal
400g Chateaubriand for two to share 99.00 1879kcal

Side Orders

Fine green beans *152kcal* 7.00
Green salad *153kcal* 5.00
Pommes frites *840kcal* 6.00
Heirloom tomato salad *162kcal* 5.00